

MAISON A.GOICHOT

SAINT ROMAIN

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 5-7 ans

Plot

At the foot of its high cliff, Saint-Romain occupies an elevated position in Côte de Beaune. The landscape opens out into wide vistas here.

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

The color is pale gold with green reflections. On the nose, the whole range of lime trees, white flowers, with some mineral accents. It offers good minerality on the palate that rounds off with time, revealing good mellowness.

Food and wine pairing

Its minerality makes it a friend of delicate, pan-fried or even better steamed fish. Omelets and poached eggs, just seared or marinated vegetables are also very popular. Also very good on soft cheeses such as Camembert, whose creamy texture will be well balanced by the slightly mineral acidity of this fine wine from the Saint-Romain appellation.

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